## HOME AND SOCIETY.

THINGS PEOPLE WANT TO KNOW.

"We had a very amusing experience last winter, mid a fair girl-graduate who was edifying a small audience with here stories of school life as she swung brily to and fro in a big grass hammock on the "Every Thursday evening, you know, Mrs. - has an 'at home' in her own drawing-room, when she receives the young ladies and any of their friends shom the authorities at home permit to visit them. On one of these evenings, toward spring, we had retired rather later than usual. Bessie B., my roommate, and I had just fluished our usual discussion of the events of the evening, and were nearly asleep, then we were suddenly startled by a rush of feet on the stairs and cries from many voices. Oh, Mademoiselle! 'Call Mrs. A-- !" 'Madame!' and above all the high piercing voice of the French ess, who had charge of our floor: Tranquillisez vous Mesdemoiselles; il on'y a pas de dangez! pose yourselves, I beg. I entrent,' In a second I had sprung from the bed and flung open the door. A great burst of light showed us the most extraordinary scene and one which I shall never forget if I live to be a hundred. The staircases and balls were filled with frightened girls in all stages of tollette; some were hysterical, some were laughing, all were in the wildest excitement, while the teachers, who were even more frightened themselves, were vainly endeavoring to enforce something like order among them.

"Fire! fire!" screams Bessie from the bed, throw ing the blankets over her head and diving into the middle of the covers. 'Nonsense,' I said, sbaking her out of her place of refuge. 'Put on a skirt and a lacket as quick as you can and come downstairs.'

"But I must save my coral!" she exclaimed with sudden recollection, jumping from the bed and searchwildly in the top bureau drawer for her one set jewelry. I threw a machintosh around her and w to the closet for something for myself. There, shimmering in lovely folds, was my best gown, my one dinner dress, which mamma had sent to me from 'I will save that at all events,' I thought, entting it hastily on over my nightgown, without a thought of the absurd incongruity. Bessie mean-thought of the absurd incongruity. Bessie mean-to me sometimes absolutely grotesque. However, while had seized a leather hag and was stuffing it it is all part of the machinery of what it must be thought of the absurd incongruity. Bessle meanwith the wildest collection of things. We found in it afterward her beloved coral; a Langtry bang, which and I suppose, in accepting their hospitality, it she was in the habit of sticking on over her own pretty hair when we made our hasty toilettes for the daily walk; a pair of India rubbers, a bundle of soiled cuffs and collars and a number of other things of like importance. I threw a fur cape over my dinner dress to complete my own costume and drugged Dessie off from her frenzied attempts to save her property.

"By the time we had reached the stairs the firemer were pushing through the crowd of girls with he hand, and the whole house was brilliantly illuminated by the strange bright glare of the unseen fire.

"It is the big wooden parch which runs up at the back of the house,' I heard some of them call out, and then the order was given in ringing tones to cut I learned later that the whole flimsy struct ure was in a blaze, which was the rea glare was so intense on each story and that the fire was quickly brought under control by cutting the attachments free from the house, and bringing the wooden frame to the ground.

Mrs. A. by this time had collected her sixty girls together, but the house was crowded with firement and strangers. 'Good Heavens!' exclaimed one old gentleman, as baten after batch of girls of all ages kept coming down the stairs; 'is this all one family?' Fortunately at this juncture Mrs. Z. arrived on the scene. She is a great friend of Mrs. A.'s and lives only around the corner in Fifth-ave. Returning from the opera, she had heard of the fire, and had driven directly over in her carriage. You have no idea how beautiful and composed and tranquil she looked in the midst of the wild scene, as she stood calm and serene in the centre of the motley and excited group in her beautiful evening gown, with every detail per

fect, and the most picturesque of opera wraps thrown over her shoulders. "'Send the girls all over to my house, Mary,' she said, in her clear, quiet voice. 'I should think Nadame and Miss B.' (the English governess) 'could take them over, and let them stay there until these men are out of the house and you get things to right Poor Mrs. A. was thankful enough, and got us out of the melce. So we were quickly counted, formed into a procession and marched over to Mrs. Z's. And then came the funniest time of all: We had not thought before of our appearance, but when we assembled in Mrs. Z.'s palatial rooms, which were lit up by the footmen for our accommodation, the whole assemblage was so irresistibly funny that w fairly shouted with laughter. Mr. Z. himself, who had dressed and come downstairs, said he would not have missed it for worlds. The attempted toilettes made in the hurry and fright of the first alarm simply beggar description. Madame's consternation when she realized that she had four fanny little hanging hairpins with twisted hair bobbing over her forchead, and that she had actually conversed with her stately and smiling host in that condition, was extreme Miss B., the English go equally welrd, with the tightest and smallest of balls of hair screwed up at the apex of her head. Not more than three or four out of the sixty girls were really dressed, and I doubt if we had more than half a dozen pair of stockings among us. The hastily donned garments were marvels of Incongenity; and really if every one had tried to make themselves as ridiculous as possible they could not have succeeded better. And the things they saved were so tnane! One girl flourished her tooth-brush wildly as the only thing that occurred to her to tally. Another had lugged along her week's wash in the clothes bag Very few had remembered to bring their money or their watches, and you will laugh when I tell you that there was more false hair brought than anything else, for schoolgirls, by the way, have a great fashion of brush ing their own half smooth and pinning on any accesories that please their fancies. After we had waited for about an hour, Mrs. Z. returned in her carriage and told us that the fire was out, the coast wa clear, and we could return home. In the meanwhile we had straightened ourselves out as well as we could. but neverth-less we were a very peculiar-looking pro-cession as we marched back. Fortunately the school houses were very near and the night was mild, so or scanty attire did not so much matter. It was quit 2 o'clock before everything was quiet again; and we were trying to calm our excited nerves and go to sleep, when suddenly we were all aroused by the wildest sob Of course, Mrs. A., the teacher, and every girl in the house were up again in an instant

The following items from an English letter may be of

All rushed to the room from whence the noise pro

had suddenly realized the danger she had been in, and

sent off to our respective rooms directly, and the las-

thing I saw on that eventful night was the dignified

figure of Mrs. A. in a long black dressing-gow; watching In stony silence the writhing Miss X.

whose sobs grew rapidly fainter and fainter until they

ceased altogether, and at last the tired household had

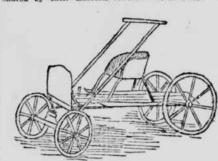
service to those who are going abroad:

"Yes, indeed, my dear L--. I have had a very good time of it in London for the last six weeks; every or has been most kind, and I have met so many charming -thrice charming-people! I hope it is not vain to say that I feel-I know-that they like me, and I return the liking, and possible admiration, with compound in terest. Just at first, however, I found some things rather hard to understand, for the unwritten laws are many and it behooves the American maiden to study and inwardly digest them before she makes her debut in Lonignores the time-honored etiquette and distinctions of oman from Yankeeland who ought to have known better. And oh, what a puzzle it is! When of strange vegetable life and the innumerable few days in the country, or some equally delightful suggestion, half the pleasure was gone for fear of making some glaring error in the addresses of the answering notes. You say you are coming soon to have a look at all these grand folk-I wonder if a few hints on the subject (knowledge that has come to me through rather hard work and one or two morthlying little experiences) would help you. Of course duchesses, marchionesses and countesses are easily managed. Inside the letter, they are your 'dear Duchess' or Lady B. or Lady C., and outside the envelope they become 'the Duchess of (only tradespeople and such ilk use the words Gaughters of these august personages have to be con-sidered. Remember that the jounger children of

ounds odd to American ears to hear people announced as they enter a room as 'Mr. and Lad' Mary Brown." If a lady with a title of her own marries a baronet she retains her own, as the couple become 'Sir Henry Ladles Mary and Hilds marry men of superior rank, their titles merge into those of their insistness.

"I have not half done yet although I dare sny you are weary enough, for we now come to a very Surely one might be excused for forgetting that the younger sons of earls are not in the same position as the younger sons of marquises dukes. It seems absurdly arbitrary that they are only honorables while their sisters are 'Lady' Susan dukes and 'Lady' Betty. In writing to these honorables you begin your note as 'Dear Mr. Turner,' for instance but address the envelope to 'The Hon. Thomas Turner, When we come to the progeny of the viscounts of barons, sons and daughters are afike honorables only they are not so honorable, as the sons of marquises or dukes, and their wives would have to give precedence to the wives of the latter. As for the female honor ables I never can get used to them; it seems so rue to send a letter to 'The Honorable Jane Jenkins without a 'Miss' to round her off. And here is another distinction which you must not fall to remember, and that is the difference between the address of a baronet's wife and the baron's 'Lady.' is 'The Lady F.' and the other merely 'Lady F.' Isn't It all intricate? and yet, over here, every one seems to understand what they ought to do by intuition. As for precedence, however, and the proper arrange-ment of guests at dinner and all that kind of thing, don't waste your time over the puzzle. Life is too short. But it all seems very badly arranged to our democratic ideas. A dukeling, just out of school will be given the place of honor while statesmen full of years and honors follow meekly in His Grace's boyish footsteps. Frisky young women whose hus bands happen to be the eldest sons of dukes will precede mothers in Israel who may be countesses them selves; and the assorting of the various couples appear confessed is a wonderfully well-organized society; only well-bred for us to try to learn their cherished customs."

The children on the Pacific Coast have had for a num ber of years an amusement that has only recently been shared by their Eastern cousins. It is called "hill

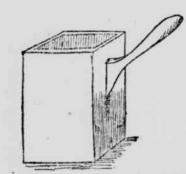


coasting," and instead of sleds they use wagons. This year a dealer, who caters to the young folk's amuse ent, has introduced a "spring board coaster," as he talls it, which will undoubtedly afford great fun. is arranged so that it can be steered by the shafts; and being fitted with a brake it is entirely under the control of the person using it, thus affording a very safe and attractive pastime.

A recipe for a delicious new soup comes from England. It is called "Battenburg soup" in honor of Prince's Beatrice's husband. It owes its excellence to the addition of a cilf's foot to the soup most at the beginning. This gives a smooth, slightly gelatinous thickening to the soup. To make it take three pounds of clean lean beef from the round, cut it in small pleces freeing it from fat; add a calf's foot, splt, and over the whole with three and a half quarts of cold vater. Let the soup boil gently for three hours, then add two small, new carrots, three spring onions, each stuck with a clove, a piece of soup celery, three pieces of parsley, a bay leaf and a sprig of thyme, and finally a blade of mace and salt and pepper. Chop the vegetables and fry them in a little butter before adding them to the soup. Let it simmer an hour longer after adding the vegetables, herbs, spices and other seasonings. Then remove the foot, wash it, cut it up in small pieces, straining a little of the soup over it, and set it aside by itself Strain the stand till the next day, when any grease that ha risen should be removed from the top. Heat up soup, thicken it with two tablespoonfuls of flour and a teacup of cream; let it boil ten minutes longer, stirring it constantly, then add a wineglass of sherry and serve at once. It is a delicious soup.

One is impressed strongly with the absurdities of the old cook-book wherein directions are given for "goosifying a quarter of lamb," or "making a meck a beelsteak. Mock dishes are like all shams-a fallure. A plain unpretentious apple-ple is a thousandfold better than that mongrel dish of erackers and apples that is known as "mock minee These were chiefly faults of old works on culnary matters. The modern cook-book, however, has its serious lapses which shows that the writer is guided by theory rather than by practice. In a large and in many ways standard work on cookery the recipe for rio croquettes reads; "A cup of cooked rice, half a cup of milk with flavoring and sweetening and an egg." that this mixture cannot be moulded into croquettes. The writer probably intended to prescribe a cup of uncooke. rice properly boiled and added to the ingredients In another work we are told to stir three quarts of flour into one quart of liquid, oblivious the fact that the thing is a physical impossibility. One quart of flour and one quart of Equid a batter as heavy as any one car All these pitfalls the practical house 683 ife notes and avoids; but it is aggravation to the unifixudes of inexperienced ents who look upon standard cook books as unquestionable authority, and rack their brains to find out what errors they have made when they find that a dish comes out in such an unhappy way.

The mother of a large and enterprising family gives a the following suggestion: "The children had no end ceeded. You can fancy Mrs. A.'s wrath, when we of fan as well as profit last summer with a water-glass discovered it was only that Miss X., of Alabama. a very simple contrivance, which they took with them on all their aquatic excursions, and which they found had gone off in a fine attack of hysterics. We were all particularly delightful while bathing in still water,



The idea was suggested by a mend who had been a great deal in the West Indies where they use these don Society. A damsel may be unconventional, possibly a glasses continually. Our little machine was an slongated box, one by one and a half feet square, open telting the admiration of her British cousins; but if she at the top with a clear bottom of plate glass and with a handle for convenience. Any exepenter can make such Burke and Debrett she will be voted an underbred a contrivance. By sinking the glass below the ruffled surface of the water, the bottom, with all its growth We began to receive invitations to dinner or to spend a aquatic creatures, can be as distinctly seen as through the glass of an aquarium, and this, too, at a very considerable depth. In the West Indies, our friend told us, they carry out the same principle by having a glass panel set in their flat-bottomed pleasure boats. is protected by a sliding panel of wood when not in use. The effects must be very beautiful in those tropical regions, where the gorgeous coloring of the "flowers of the sea" rival those of the flora of our ele ment, and where the pure white sand of the bottom gives a wonderful radiance and light.

Many years ago Thackeray sang in pleasant number 'Her Grace'), 'the Marchioness of B.' and 'the in praise of boulliabalsse. This "hotchpotch of all Countess of C.," 'the Viscountess D.,' etc. Still it kinds of fishes" is frequently made with fresh codfish This "hotehpotch of all is well to remember this, as Americans are apt to ad-dress an envelope simply to Lady This or That. But It is as thick broth, and usually a veal broth is the the rocks and whirlpools begin when the sons and foundation of it, a bouillon of fish being a thing more talked about by cookbooks than used by practical cooks. There may be some nourishment but there certakes and marquises (the eldest sons, of course, have tainly is very little flavor in any broth made from fish you know them tolerably well begin your note with dark for the begin your note with dress the envelopes to 'The Lord John Smith' in full.

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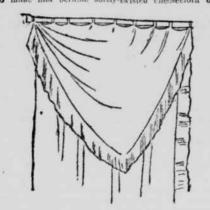
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John Smith,' while the daughters, if they marry a man three tomatoes in chunks and add them to the soup. It is a great mistake to give up candle-light. It is of inferior rank, take their husband's name, but retain their own title, thus 'Lady Mary Smith' becomes by made of two stalks of parsler, one of soup celery, one gloaming-time, when the sconces on the wall reflect their own title, thus 'Lady Mary Smith' becomes by made of two stalks of parsler, one of soup celery, one marrying Mr. Brown 'Lady Mary Brown,' and it of thyme, three cloves and a bay-leaf. Season with a tablespoonful of salt and a teaspoonful of pepper. in themselves. Add a pound of fish of various kinds, cut in small pieces. Let the soup boil fifteen or twenty minutes longer, simmering very slowly. Put a capful of little and Lady Hilds Higginson,' otherwise she would be crisp squares of toast in the tureen, and serve at once plain 'Lady Higginson.' But if, on the other hand, as hot as possible.

The last novelty in the way of summer curtains is to make and beruffle softly-twisted cheesecloth ones



(those we have copied were canary yellow), which are gracefully hung by turning over the top to the depth folds up of about three feet and gathering th one corner. The effect is extremely soft and bouffant.

By rush we do not mean the sweet hot biscuit so often called by this name in New-England-that is properly a bun. A genuine rusk is a slightly sweet dried-bread, which may be eaten as it is, crisp and delicious; or it may be scaked in ice-cold milk, with an gream-cheese. It is an ideal summer dish, served with cream and berries. There are two kinds of rusk, that beating costume is worn the new sleeveless jacket or which is sweet and that which is made without sweetening. To make the first, rub a half-cup of butter into a quart of flour, add a cup of scalded milk, beat it into the flour, forming as thick a batter as you can Add three eggs, well bested, stirring them in one by one when the mixture is lukewarm, and flually a half-cup of home-made yeast or half a yeastcake Beat the batter well. Add a teaspoonful of salt and let it rise for ten hours. Then turn it out on a board dusted with flour. Dredge the riscn mass with flour and knead it on the board until it ceases to cling to the hand. It will require fifteen or twenty minutes tgorous kneeding. Let it rise again, then roll it out to about an inch in thickness, and cut it into small round biscuit shapes. Place these on floured tins and let them rise three-quarters of an hour before putting They should be well cove after being put in the biscult tins. Eake the rusk till ione. This will take from fifteen to twenty minutes in a quick oven. Split the rusk while they are still warm and put them into a slow oven or into the cating closet of the range till they are perfectly crisp and dry through and through. They may then be put in a loose bag and hung up in a dry place to gain perfection. In two weeks they will be ready to use, though they will be delicious in three days. hildren are especially fond of them for supper, served milk with a dish of luscious black raspberries or lackberries; and certainly there is no more wholesome apper for them, or none that savors more of the sweet ess of the harvest field.

To make a sweet rusk add at least a cup of sugar to the above rule. These rusks should be evenly and darning-and besides is a greater novelty. egularly browned throughout.

The sailor hat is without doubt the most popular hat to day, in spite of the long time it has been worn. The beauty of this hat is in its simplicity. Novelty-makers have tried in vain to improve it. Last sea-on it was almost lost sight of under the mass of roseties lately been introduced with an oval crown, but this sailor hat, which rests lightly, with its halo-like brim making a plain girl pretty and rendering a pretty girl tenfold more attractive. Let us keep the graceful old shape and not be lured into purchasing the last new thing? in sailor hats. There is no slupe or trimming at once so simple and good as the old,

A shirred blue or pink silk hat is one of the mos picturesque and becoming additions to the outfit of



are perfectly charming. They are easily made, too, and are very inexpensive. Buy a white wire frame of of water; add also two cups of sugar. Built the sugar in, in full folds, and is finished off with a bow of the in an ice-cream freezer, add the cream. ame material. There are few things more depressing to a lover of

bits and unimals than to find a household pet suffering from sickness caused by injudicious feeding or bad nanagement of any ldnd. It is the daty of people who keep pets to take proper, intelligent care of them. There are few birds mo o intelligent or entertaining, or more healthy, if properly managed, than a parret; yet it is very common to find these birds wheering, coughing, staggering about the room with overgrown claws and suffering from various afflictions, which destroy their applability and render them a source of misery to themselves and to those who possess them. It is necessary for a parrit to have a great deal of exercise, and for that reason it should not be cooped up in a cage for any great length of time. Where the bird must be restricted of its abouty. It is better to chain it to a stand rather than to shut it up continuously it a cage. Who has not seen the cockatoo swinging form blperch, head downward, backward and forward, with tall spread entward like a fin, am going through the most fascinating atties of various kinds? And who would deny to the lift the pleasure he takes in these violent exercises The parrot is a climbing bird and needs plenty of room to keep his claws in condition and his pinmage belliant. In the country, where there is a large yard, it may be allowed full liberty of the doryard. and it will fly about the premises all day and return as faithfully to its home at night as a do; or cat. Where a parret is not allowed her likerty site should be simply fed on cann't seed, varied with wel-washed and well-b Ged Indian corn. Bread and mill are said to be pernicious, except when given with peop r water cure for colds. In this case the breat is scaled in the milk and drained out. Then a few Chili per-pers are soaked in cold water, and the cold water from them is poured over the bread. Feeding the bird on hemp is said by experts to bring on an irritable temper, swollen feet, asthma and general misery. Feeding it on dainties, cake, meat or fish is apt to make it pull out its feathers and get sore eyes and ongue. safest dainties, which may be given to it daily, are a moderate amount of lost sugar, unspiced biscuit, rush may be given occasionally.

a rage should not be allowed to remain in a room Before soldering an article the edges should be well while sweeping or dusting is going on. No bird washed with soda and filed absolutely clean, as any should ever be lung in a draught. Or all the parrot grease or oily matter will prevent fac adhesion of the race the cochatoo is the most playful, jocular and affectionate. It is not a delicate had and can be easily raised, but it is not capable of talking. The gray parrot is one of the largest aid most tractable of its kind, and is an excellent taker with a good memory. It has been known to live a hundred years, but such cases are exceptional. Freat care should be taken to give all parrots plent; of warm air and add a piece of sal-amoniac, about the size of half an sunshine as they are tropical bids. In winter if egg. there is a conservatory it is the best place for the ceased the liquid will become cool and clear, and may parrot, who delights to roam about among the shrubs and flowers.

The new English wax candles are made in all the exquisite tints and colors of uploistery goods. most famous English maker of wax candles matches his colors to Liberty's high-art draperies. These candles are found in plain and cible patterns, and are often decorated with serpentine twists of metal or painted in various designs by hard. They do not run and splutter, and have none of the vices of the ordinary wax candle. The light of a tine wax candle glows with a steady, clear flame, giving the most beautiful artificial illumination we have, comparable to nothing but the light of a sea-coal fire. It is imback the light of the candles and add a new beauty

What is more delicious for a picnic bread than daintily cut tongue sandwiches arranged in thay rolls. made (as they must be if rolled) of the sweetest and You cannot roll tenderest of home-made bread? baker's bread, cut it as you may; it is too dry and breaks into crumbs in the process. Spread the tongue on the bread cut in thin slices with a touch of tartare sauce, if you wish. Serve the sandwiches on a dainty china platter surrounded with olives.

The new Hollywood drapertes are an American "art cloth" for embroidery which comes in a variety of artistic shades in cottons. They are recommended as rolor-proof. The material is fifty-two inches wide, and sold at \$1.50 a yard. It is especially adapted to darned work in rope linen or art thread. It comes in gray-blue, orange, olivine, crimson, moss-greens, reams, and other artistic colors.

It is curious to note how often simply opening the window in front of the stove will stop a smoking This shows that the smoking was caused by an insufficient supply of air. Sometimes simply fanning the fire vigorously will stop the smoking. Nothing is more annoying than a smoking chimney. Two openings in the same flue will cause this trouble, therefore it is necessary to make separate flues for every fire. A tree above the level of the chimneyopening may stop the draft; this can be remedled only by cutting down the tree.

The Marlow shirt is an English shirt-waist which is inding special favor with ladies who affect the British There is a pastoral suggestion in the thought of rusk. style of dress. It is made of cotton cheviot, in Oxford or Cambridge mixtures, or of plain white linen. It is made exactly like a gentleman's shirt, with a shield front, high yoke at the back, shirtsleeves and wrist bands and Piccadilly collar. Gold, enamelled or jew elled shirtstuds and a four-in-hand or Ascot tie comaccompaniment of berries and the richest and best of plote the outlit, which is intended, of course, for negligge wear, with dark tweed or serge skirts. For a a reefer coat with such a shirt to match the skirt.

> A very pretty background for any embroidered pattern may be made by taking any perfectly round object of the required size and filling the space by drawing around it, with full discs and halves and quarter discs-each with four radiating lines. The effect of



this background, done in pale-silk outline, is exceedingly pretty and can be much more rapidly done than

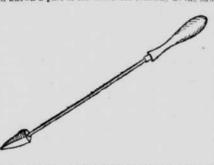
One of the newest designs in a solid silver tea set r calls the silver cherished in old families from colonial times. The shape is low and flat, the base being fluted, the pattern reaching to the middle of the piece and the remainder being of polished sliver. Tea sets of solid silver in five pieces begin in price at about on the side of the crown; but this season these were \$300. From this they may range up to \$1,000; but soon abandoned for the simple band. The hat has above this price the increased value is often due to ornaments like a setting of water pearls and other shape is not nearly as becoming as the round-crowned | gems, which are in doubtful taste on table silver. The enemels on Russian silver may raise the price of table silver to that of works of art. This ornate silver however, is designed chiefly for show places and not for general use even in wealthy families. design in table silver, which can be easily washed and kept clean, is always in the best taste

Though this fruit is distinctly a fruit of the tropics, it grows outdoors and ripens outdoors as far north as Albany, N. Y., and it is now brought in quantities to our Northern markets from California. Though closely related in nature to the peach, the apricot has a pit similar to the plum. It is not like the nectafreak of the peach, nectarines and peaches being found growing on the same tree. The apricot, on the con tracy, is a distinct fruit, a native of Africa and of Asia. This fruit seems especially adapted to cooking. The process of cooking brings out the flavor, and we have no more delicious preserve than apricot jam, no more refreshing frozen dish than apricot cream or an apricot the summer girl which has been introduced this senson.

When made of gingham to match a dainty gown they apricots, reduced to a pulp by rubbing them through a Add to it a plot of whipped cream and a quart oming shape and gather on your material, shirring and water together rapidly for twenty minutes; add it at regular intervals. The crown is simply gathered the apricots. When the mixture is about half-frozen ice-cream is made with a quart of unbeaten cream, a pint of apricot pulp, the yolks of four eggs, two cupfuls of sugar and two cupfuls of water. Boil the water and sugar together for twenty minutes; aid the aprico pulp to the boiling syrup, then the yolks of the egg stirring them into a little of the hot mixture first; let the eggs cook in the syrup and pulp for five min stiring it all the time. Then remove it from the fir and continue to beat the mixture till it cools. As soo es it is cold, add the cream, and freeze like any other eream. A peach or banana cream is also very nice white silk is extremely effective and becoming.

> Fighus of chiffon surrounded by a full ruffled borde are in square shawl shape. The corners which fold over are rounded slightly, so that the upper corner may be drawn up over the head. In this way the ficha forms a protection to the head and shoulders arninst the dampness of the night and on summer thats of color, such a fichu, may be a very becoming adjunct to the tollette, swatting the head and neck in soft folds, as light as down, yet giving all the protection required on a warm night

Very few people are familiar with the little tool here pictured or with its use, and yet it should be as well known a part of the household economy as the saw



and the hammer. A little knowledge of the soldering and as many Chilles as it will cat. A ripe fig or apple iron and of how to mend tins, stop leaks in the pipes etc., would save many a dollar, and for those who live Parrots which are chained to a stand or confined in in out-of-the-way places such skill would be involumble solder. Thrust the iron point into the fire to become hot, and while it is heating paint the part to be heated with an acid made in the following manner: Take a quarter of a pound of zine and put it into a small stone or china vessel. Pour over it half a teacup of muriatic acid. It is best to do this out of doors as the fames are rather disagreeable. While the zinc is dissolving When the action of the acid upon the zinc ha be bottled and kept for any length of time. oldering acid," as it is called, can be bought generally from your plumber; but it is expensive and can be so easily and cheaply made at home that the latter

The parts now being ready and the iron hot, take the latter in your right hand and a piece of solder, which you can get from any tinman, in your left, Bring both points in contact on the place to be soldered. The melting solder will be attracted and will flow over the parts painted by the acid.

For large pieces of work, such as tin roofs, etc., rosin is the usual flux, and is rubbed on the parts to be joined, but it is harder to manage, and the acid will be found to be much more satisfactory for mend-

of various animals besides the hart, and is said to be chiefly obtained in the present day from the distillation of coal in making gas-is one of the most useful drugs in the household. It is so powerful an alkill that a small portion of it is poisonous, but it is so pungent in odor that no one but a small child is likely to make a mistake in regard to it; nevertheless, the fact that several deaths by it have recently been reported should suggest the precaution of keeping it on a high shelf, out of the reach of children. It is one of the most effective agents in dissolving grease and dirt. In cleaning paint or in cleaning of any kind it should be used in about the proportion of a tablespoonful to a quart of warm water. In the same proportion it is admirable for washing flannels or laces or any white articles. teaspoonful added to a quart of hard water for the totlet will make it softer than rain-water. It is especially refreshing in the bath. There is nothing better than a weak solution of ammenia and water for ing looking glasses or window-glass. Nothing will clean lamps or lamp chimneys from smoke so easily or completely. In removing grease from clothing, a solution of equal parts of ammonia and alcohol is said to be better than alcohol alone. Care must be taken to avoid dyes in which acids are used, which it will certainly spot. The only safe way in using it on colored cloth is to test it on a sample of the cloth beforehand. When a stain is produced by lemon juice or any other acid, nothing is so effectual as ammonia in neutralizing and thus removing it. Yet another use for ammonia is found in the window garden, where a few drops added to a pint of water used for sprinkling around the roots, but not on the leaves, produce an abundant growth. It must be used judiciously, however, as it is a powerful stimulant, and cannot be used in such proportions on some delicate plants as on others. There is always ammonia in the atmosphere and in the rain, and it is a powerful stimulant to vegetation. Without it, plants would wither and vegetation grow brown and die.

Bits of soap which are too small to be used, should carefully laid aside for laundry days, when they be melted up to add to the wash-boiler, instead of raping up a new bar of soap.

The soup-saver is a useful little utensil. It is a box of wire net with a long bundle attached. The soap is placed in it, and if shaken in a pan of dishwater, will produce a strong suds without the slightest waste. Deficate colored silks should never be laid away in white paper, as the chloride of lime used in bleaching

the paper often draws out the color. At the present time, when metal trimmings are fashionable, it should be remembered that it is difficult to find any white wool goods on which gold or silver trimmings may be used without their become ished. This is due to the use of sulphur in bleaching

white goods. Mulberries are seldom used in any way except as fruit eaten from the hand, but a delicate cider is made by using equal quantities of apple luice and the luice of ripe mulberries. Old-fashioned housekeepers used to boil the black mulberries in a little water till they were of the consistency of cream, and use it as a remedy for sore throat.

At this season of the year, when there is plenty of sunshine and dry air, there is no excuse if bedding is not properly aired. The common practice of making up the beds directly after breakfast, or even before breakfast, cannot be too strongly condemned. Not only should every part of the bed be exposed to the air daily, but so far as possible, they should be exposed to the sunlight also. For this reason, as well for others, sleeping-rooms should be on the sunny side of the house. Very few people are careful enough in putting away bed linen after the throat, or is twisted as an ornament in the hair. roning, to see that it has been thoroughly aired. For the damp, mouldy odor so common about linen closets there is no reason except carelessness in this particular, On clear, sunny days it is an excellent plan to hang such large pieces as sheets in the clear sunshine, because they will not otherwise be properly and thor-They take up so much room on the oughliy aired. clothes horse that other pieces are usually piaced over them, and though they may remain there the requisite twenty-four hours, they are not fit to put

of lace are to be congratulated, for this year the beautiful filmy handwork is particularly in request, and any specimens that are good are sure to be noticed and ad-



mired. This arrangement of black Brussels point over

A silver springling pot, ranging in price from \$100 strict necessities. A modest tin sprinkler or even a purse strainer. The sauce will keep in a cold place rubber globe, which throws a tine spray over the or refrigerator for several days. A simple delicious plants will do the work of washing them off and way of cooking fillets of fish is in cream sauce. A providing them with moisture as effectually as a nice way of seasoning the fish before baking it in this watering pot, even of solid golfs. As a matter of fact, the leaves of house plants should not be wet oftener than once a week though most house plants should than once a week, though most house plants should first with salt and pepper. The onions may be after be wet around the roots daily.

of the luxurious table, for the crustacea are more nearly related to the insectivora than to the fish. The largest and the best known of all the crustacea is the lobster. So great is the demand for the lobster that thirty minutes in a hot oven in the following sauce: the supply is in danger of running out. No artificial A pint will be enough to bake a fish. means of propagating this creature have been disugh pisciculturists have racked their brains It has been protected, however, as on the subject. well as possible by law, and it is illegal to sell lobsters under a certain size in market; and, during certain months of the year, it is illegal to catch them. Lobsters ranging near four pounds in weight are con sidered the best. To open a lobster, remove the coral, if there is any, and separate the tall from the body. Then, pressing hard on the head with the finger and thumb, draw away the stomach, or "lady-in-green," a dark substance which is said to be poisonous. There a little vein leading from the stomach down the entire length of the creature. This is the intestinal boiled lobster, to test it by means of the tail. If it

is often looked upon with contempt, because of the peculiarity which some species have of burrowing. It s by no means the only crustacea that comes upon the In tropical countries there are land-crabs, land. which cause consternation in the country by marching in large bodies in a straight line to the see from the mountain habitations where they live during a certain season of the year. In this march they never deviate from a straight path, but are said to climb over houses and rocks, and nothing but rivers can turn them from their line of march.

There are few more delicious morsels than the softshell crab. All the crustacea change their shells with increase of size, leaving their old habitations behind them. Just after the crab has shed his shell he is caught in quantities, and is then in his finest condition, and it is for this that he is called "soft-shell. only remaning crustacea that are used for food are shrimps and prawns. The smaller shrimp is found in prime condition in this country, but the prawn is better in England. A shrimp is really a delicious little creature, especially fine-flavored. A great many people are foolish enough to eat it shell and all, because of the

are delicious in salad, potted, stewed, or served in any way in which lobster meat is served

There are few more picturesque objects for the laws in spite of the many fancy vases of iron and stone than the rustle wooden boxes that are intended to hold flowers. The best and strongest of these are made of cedar with the bark stripped off. Others are or namented with a covering of gnarled roots. In price such boxes may range from \$2 up to \$10. A lar standing wase of rustic work may be bought for \$5.

Within late years special committees have

organized for the preservation of the forests, and some slight measures have been passed against the defacing of natural scenery, but these efforts have been limited in certain directions, so that they have hardly kept pace with the work of wanton destroyers of natural beauty. The love of flowers is a good thing, yet those who love the flowers the best are not those who dis them up from the roadsides and deface meadows and banks of blossoming beauty in order to bring home a few blossoms to fade and wither away from their natural surroundings. In this comparatively new country there is less danger perhaps of robbing the forests than in older lands, yet for miles around summer resorts it is often found that the woods have been virtually stripped of ferns and wild flowers, which have been dug up so that no spore or root is left to fill the naked places. The cry comes from England also that the green lanes that were once beautiful with yellow cowslips and primroses, blue forget-mo-nots or purple violets are now as hare as the sands of the desert. There is danger in this country that the traffing arbitus, the most beautiful native blo that we have, will be entirely exterminated if the woods and banks cannot be protected in some way from the poachers in the shape of city venders, who do not hesitate to tear up the plant, root and all, it order to obtain the blossoms. Some of the rarest and most beautiful of our ferns have become practi cally extinct in portions of the country where they were once abundant, since the fashionable raid for wild flowers and ferns began. Genuine artistic love would prevent all desolation of the landscapes such as must result from the wholesale destruction each season of so many native plants. While it is heartily to be desired that every one should have an appreciative love for natural flowers, it is a piece of selfishness to rob the fields of them in the wholesale way now common. This does not mean that the botanical collector should not take what is necessary, or that native flowers should never be gathered. wanton destruction of them, merely for the gratification of vanity and a whim of the moment, which various wild plants which are simply the pest of the farmer. Buttercups and daisies are not likely to suffer from the ravages of flower venders, but it is a pity that such blossoms as the wild columbine, the traffing arbutus, the walking fern (once so com about Hartford and now almost extinct) should not be protected by law as are our feathered songsters, our forests and our natural landscapes. After all a growth of public sentiment in opposition to all such destruc-tion is the only way in which the matter can be remedied. Artistic growth in any land is slow, and for many years yet it is likely that we shall be more or less troubled by the fiends who advertise patent medicines on our mountain rocks and the vandals who tear up our rarest wild flowers to vend the blossoms through the streets.

Among the extravagances of the hour is a necklace of pierced diamonds, each stone being strung like a bead on fine wire. The necklace is worn close at

The fresh water fish season has now fairly opened.

With the 30th of May all restrictions protecting ou As a rule there are very few lake bass passed away. very good fish cooks in this country. The tendency is to bake, fry, boil or brofl everything of a finny nature that comes to hand for the table, paying very little deference to variety. The art of the true sance-maker so infimately connected with the art of preparing fish that this fallure is not strange, in a country which once proverbial for baving but one sauce Those who possess old family heirlooms in the way fish, but especially fresh water fish, have a delicate flavor which is easily destroyed by overcooking. It was formerly believed that fish was especially valuable as brain food, but there is very little reason for this, except that fish contains a somewhat larger proportion of phosphorus than ment. It is not so nutritious, however, as beef, though a rich fish like salmon is probably equal in food value to veal or to young lamb. Among the most valuable fish are the lake bass. The most desirable way to cook them is undoubtedly in fillets. These may be breaded and fried; or simply baked, as they are in cream sauce. Almost any fisher man knows how to skin as well as scale a fish, and this is a piece of work that should be done by the river of lake side. After the fish is skinned it is a simple matter to cut it in fillets. In order to do this a shar knife must be pushed down to remove the thick lays of flesh from the backbone on one side and the thinner myer on the other. In a large fish these two layers pieces. These pieces of fish must be dipped in beaten egg, then in bread crumbs, and fried in hot fat, deep enough to immerse them. The fat must be hot enough to cook a doughnut. Fried fish of this kind is delicious served with a tartar sauce, or it may be served with a ance Hollandaise, a recipe for which has already been given in these columns. A temato sauce is always delicious with fried fish.

To make such a sauce, fry in a saucepan in a table spoon of butter one carrot, half an onion, both chopped tine, a sprig of thyme, half a bay leaf, two peppers and two cloves. Add a tablespoon of minced ham, a sprig of celery, and two or three sprigs of parsley. Let this mixture fry for fifteen minutes; take two tablespoonfuls of it for a small amount of sauce. The remainder may he hild aside for seasoning at any time. This is mire polx, and is the foundation of Many French sauces. Add a teaspoon of builer to these chopped mixtures, put it in a saucepan with two tablespoonfuls of flour and stir it till it is thoroughly brown. Add now a quart of tomatoes, either canned or fresh. If they are canned cook them forty-five minutes; If they are fresh cook them holf an hour. When the tomatoes are cooked season them with a teaspoon of sait, half a sait spoon of pepper, and half a teaspoon of granulated to \$150, is a luxuriant trifle for my lady's drawing-room jacdiniere, but it cannot be counted among ing, and then strain it through a sieve or pointed ward fried and served with the fish. If one does not The insects of the ocean furnish the epicurean dishes and the fish simply sensoned with sait and pepper and left to rest in its seasoning for ten or twelve minutes in either case, then dipped in fine crumbs, laid on a platter and baked for twenty-five or

Put a tablespoon of butter in a sancepan, add a tablespoon of flour, and when thoroughly mixed add a pint of milk. Let the whole boil, stirring it constantly, put in two slices of onlons chopped fine, pour it around the fish. When served, a hard boiled egg grated over the fish by pressing it through a sieve will give it a more ornamental appearance on the table. Fish must be served in the dish it is baked in, and for that purpose the dish should be either porcelain or stonew An earthenware platfer will do. The egg should be

"L. M. W.," of Otisco, Ind., writes: "What is meant by crayfish butter? It is a new article to me. A crayrefined in the critical length of the tail. It should should be should also be carefully removed. Remember, in buying a ground and pushes it up." A crayfish, singular as it may seem to the writer, is simply a fresh-water curls quickly back with a spring when pulled out, it lobster. It lives chiefly in brooks and streams. There is fresh; on the contrary, if the tall is limp, the lobster is a kind on the Western prairies that digs underground stale, and a stale lobster is a very unwholesome to find water, and it is probably this kind the writer has seen. A full-grown crayfish, or crawfish, is about The fresh-water lobster is the little crawfish, which often looked upon with contempt, because of the markets, and which brings \$6 or \$8 a hundred, comes from brooks. Large quantities are brought from near Milwaukee, Wis., and from Troy, N. Y. Not only is butter made from their eggs in the same way that butter is prepared from lobster coral, but a most delicious bisque of crawfish is prepared from them, and they are frequently used as decoration of dishes by fashionable chefs.

> A great deal is now being said about the hygienic of singing and the physical gain of training a child's voice early, even though he show no special aptitude for singing. A writer on this subject instances the vigorous health of the nans, who take very little but who seem to gain from their continual singing an equivalent for the outdoor exercise they are denied. exercise and are shut up within doors most of the time,

The length and width of a hemstitched linen towel varies with the taste of the purchaser. There is a fancy just now for a towel of liberal dimensions. One measure uring from twenty-seven inches in width by forty-four in length is frequently chosen. This is an extreme size, however; twenty-seven inches by forty-two or forty